

IN THE SPECIFICATION:

Pages 2-3, please amend paragraph [0006] starting on page 2, line 15 and ending on page 3, line 1 as follows:

**[0006]** One disadvantage of this baking oven known from the state of the art is that because of the given air flow conditions prevailing in the baking chamber, the uniformity of the baked products is often inadequate. Thus in generic baking ovens, there are often areas in which bakery goods are heated to a greater extent than those in other areas. Because of this nonuniform heating of the bakery goods, depending on their arrangement in the baking chamber[[:]], the average quality of the baked products suffers.

Page 7, please amend paragraph [0026] starting on line 8 and ending on line 13 as follows:

**[0026]** A sheet metal partition 05 mounted in the rear space of the baking chamber 03 separates the baking chamber 03 from a heating chamber 06. The sheet metal partition 05 has two inflow nozzles 07 through which air can flow out of the baking ~~chamber~~ chamber 03 and into the heating chamber 06. In addition, outflow channels 08 are provided in the sheet metal partition 05, arranged on the edges so that air from the heating chamber 06 can flow through them and back into the baking chamber 03.

Page 9,            please amend paragraph [0033] starting on line 4 and ending on line 13 as follows:

**[0033]**            In Fig. 6, by way of example, the peripheral velocities of the fans 10 and 11 have been plotted over the duration of a baking operation. This diagram is idealized in a rectangular form with regard to the acceleration phases because the changes in the peripheral velocities between individual operating phases of course require a certain period of time. The solid line represents the peripheral velocity of the fan 10. The ~~clotted~~ dotted line however represents the peripheral velocity of the fan 11. At the beginning of the baking operation, the two fans 10 and 11 are accelerated to the same peripheral velocity but in counterclockwise direction. This first co-rotating phase P1 ends at point in time  $t_1$  at which the fan motor 13 is reversed so that the fan 11 rotates at the same peripheral speed but in the opposite direction, i.e., clockwise in the contra-rotating phase P2 which then follows.

Page 9,            please amend paragraph [0034] starting on line 14 and ending on line 20 as follows:

**[0034]**            The first contra-rotating phase P2 ends at point in time  $t_2$  at which the fan motor 12 is also reversed so that then in the next phase, the second co-rotating phase P3, the two fans 10 and 11 again rotate jointly in co-rotation but both also rotate clockwise. The second co-rotating phase P3 ends at point in time  $t_3$  at which the fan motor 13 is again reversed so [[to]]

that the fan 11 is again rotating in counterclockwise direction and thus begins a second contra-rotating phase P4. The second contra-rotating phase P4 in turn ends at point in time  $t_4$  at which the fan motor 12 is again reversed so that the fan 10 also rotates counterclockwise.

Page 10,        please amend paragraph [0035] starting on line 1 and ending on line 5 as follows:

**[0035]**        The state then achieved corresponds to the initial state at the point in ~~time to~~ time  $t_0$  so that again a co-rotating phase P1' follows the second contra-rotating phase P4. The co-rotating phase P1' is followed by another contra-rotating phase P2', another co-rotating phase P3' and another contra-rotating phase P4'. After the end of the contra-rotating phase P4', the baking operation is concluded and the baked goods can be removed from the baking oven 01.